

## MENU



### CHAMPAGNE & SNACK

A glass of house Champagne and Chef's choice of snack

**DKK 175,-**



### SHARING MENU

min. 2 persons

#### **Artichoke**

Yoghurt & za'atar spices (v)

#### **Burrata**

Fresh cheese from La Trecchia, biodynamic  
picual olive oil & fresh ground black pepper (v)

#### **Green Market Salad**

(vg)

#### **Linguine alle Vongolé**

Pasta with clams, white wine, pickled lemon & green garlic

#### **Whole grilled Danish Mackerel**

Salsa verde, lemon & tomatoes

#### **Blackberry clafoutis**

With woodruff sugar & creme fraiche

**DKK 495,-**



*v (vegetarian)*

*vg (vegan)*

## MENU

11:30AM - 10.00PM



### SNACKS

<b>Spiced Nuts &amp; Green Olives</b> (vg).....	DKK 65,-
<b>6 Perle Blanche Oysters</b> - Spicy mignonette & homemade salsa verde.....	DKK 225,-
<b>12 Perle Blanche Oysters</b> - Spicy mignonette & homemade salsa verde.....	DKK 415,-
<b>Whole Artichoke</b> - Yoghurt & Za'atar spices (v).....	DKK 85,-
<b>Burrata</b> - Fresh cheese from La Treccia, biodynamic picual olive oil & fresh ground black pepper (v).....	DKK 90,-
<b>Black Truffle "Bikini"</b> - French countryside ham, gruyère cheese & black truffle.....	DKK 130,-
<b>Charcuterie</b> - Coppa, Skagen ham & Cecina de Léon.....	DKK 125,-



### MAINS

<b>Avocado Salad</b> - Pearl barley, baby gem, parsley, gooseberries, mint & seedcrisps (vg).....	DKK 165,-
<b>Salade Niçoise</b> - Potatoes, eggs, capers, haricots, mixed salad, anchovies & freshly seared tuna.....	DKK 180,-
<b>Linguine alle Vongolé</b> - Pasta with clams, white wine, pickled lemon & green garlic.....	DKK 195,-
<b>Whole Grilled Danish Mackerel</b> - Salsa verde, lemon & tomatoes.....	DKK 210,-
<b>Sanders' Cheese Burger</b> - Grassfed beef from "Aalholm Gods" in brioche bun, Neals Yard cheddar, classic greens, organic hand cut fries with truffle mayo & ketchup.....	DKK 225,-
<b>Scallopine al Limone</b> - Veal escalope from "Aalholm Gods" in lemon sauce & parsley.....	DKK 265,-



### EXTRAS

<b>Green Market Salad</b> (vg).....	DKK 70,-
<b>Organic Hand Cut Fries</b> - with ketchup & trufflemayo (v).....	DKK 80,-
<b>Haricot verts with Parmigiano Reggiano</b> (v).....	DKK 75,-



### SWEETS

<b>Sanders Affogato</b> - Homemade hazelnut icecream & espresso.....	DKK 80,-
<b>Danish Appletrifle</b> - Danish apples, lemon- and whitechocolate cream, macaroons & amaretto.....	DKK 105,-
<b>Two Scoops of Icecream</b> - Ask your host for flavours.....	DKK 65,-
<b>Blackberry clafoutis</b> - with woodruff sugar & creme fraiche.....	DKK 105,-



*v (vegetarian)*  
*vg (vegan)*